

Menu

Oyster Cocktail

Consomme Medecis

Cream of Chicken, Sultane

Celery

Salted Nuts

Olives

Medaillon of Salmon, Genevoise

Sliced Cucumbers

Potatoes Duchesse

Larded Tenderloin of Beef, Richelieu

Roast Turkey, Chestnut and Truffle Dressing Cranberry Sauce

Roast Prime Ribs of Beef, Yorkshire Pudding Roast Young Pig, Baked Apple

Mashed Potatoes Brussels Sprouts

Green Peas

Candied Sweet Potatoes

Roast Mallard Duck, Fried Hominy

Waldorf Salad

Cheese Sticks

Christmas Pudding, Brandy Sauce

Mince Fie

Pumpkin Pie

Apple Pie

Tutti Frutti Ice Cream

Cristobal Fruit Cake

Petits Fours

Roquefort Cheese Toasted Crackers

Demi Tasse

\$1.50 PER PLATE